

— JAMIE OLIVER'S —  
**FIFTEEN**

ESTD 2002

**NIBBLES**

Puglian green olives	3
Homemade sourdough, butter	4
Short rib croquettes, sour cherry ketchup	4
Colchester rock 'Pyefleet pure' oysters, Granny Smith apple, sorrel granita, elderflower	3.5 EACH

**STARTERS**

Burrata, mandarin, fennel, liquorice	9
White asparagus, Clarence Court egg, smoked sea weed hollandaise	12
Sea trout, umami broth, turnip, leek, crispy shallot	10
Dorset crab, parsley root remoulade, Granny Smith apple, dill	12
Crispy pig's jowl, piccalilli, Romanesco, egg yolk	9
Quail, wheat grain & wild garlic risotto, smoked almond, grelot onion	10

**MAINS**

Jersey Royals, cauliflower, girolles, nettle, lovage	17
Risotto 'bubble & squeak', pickled Roscoff onion, Berkswell cheese	13
Cod, hispi cabbage, brown shrimps, cucumber, koji, dill	23
Yorkshire chicken, coco beans, wild garlic, fennel, sea beet	15
Lamb shoulder, grelot onion, rainbow chard, new season garlic, peas, mint	20
Hanger steak, burnt celeriac, smoked bone marrow, shallot, king oyster mushroom	18

**SIDES**

Kohlrabi, Granny Smith apple & radish salad, horseradish, whey dressing	4
Crispy potato cake, Marmite & black truffle mayo	5
Watercress, grape mustard vinaigrette, pickled shallot	4
Piattono beans, black garlic vinaigrette	5

**DESSERTS**

Leafy lemon sorbet, lemon caramel, confit lemon, lemon verbena	7
Tarocco orange marmalade, polenta cake, yoghurt sorbet, cocoa nibs	7
Organic chocolate mousse, hazelnut ice cream, salted maple caramel	8
Baked cheesecake, Yorkshire rhubarb, caramel, oatmeal	7
Selection of British cheese, marmalade	12

HEAD CHEF ROBBIN HOLMGREN

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